



*The*  
**Shack**  
Restaurant

A white shamrock logo is positioned below the word "Shack" and to the left of the word "Restaurant". The stem of the shamrock is integrated into the letter 'S' of "Shack".

*Modern Traditional Irish Restaurant*

# The History of Temple Bar

The Temple Bar area has a well-deserved reputation as the cultural heart of Dublin. Covering just a few blocks on the south bank of the River Liffey, the area comprises the best that the Irish capital has to offer – from top class restaurants and lively bars to theatres and renowned art galleries. With its cobbled alleyways, quirky boutiques and street performers, Temple Bar attracts visitors from across the globe, keen to soak up the atmosphere and enjoy some traditional Irish culture.

The area itself has a rich history, spanning back to 795AD when the Vikings settled there. Around 800 years later Sir William Temple, the senior academic administrator of Trinity College, built his home and gardens there and it is thought the area was named in his family's honour. Another theory is that it was christened as a nod to Temple Bar in London. On April 13 in 1742, Fishamble Street was the location of the first performance of Handel's Messiah and now an annual performance takes place on the same date.

Yet Temple Bar hasn't always enjoyed such salubrious times. In 1707 a customs house, where the government's import and export paperwork were processed, operated from the area, giving rise to thriving taverns, warehouses and even brothels. However, the boom lasted less than a century. In 1791 the customs house was moved to bigger premises and as a result the Temple Bar area fell into decline. Swiftly its buildings became derelict, and it was soon considered somewhere best avoided. However, its unpopularity actually proved to be a positive thing as it saved Temple Bar from Dublin's property developers, who wiped out much of the city's historic architecture during the 1960s.

By the 1980's the bus company Coras Iompair Eireann was set to build a large bus depot in Temple Bar and while the planning was ongoing the surrounding buildings were offered out at low rents. This attracted artists, shop owners, restaurants and other businesses to the area, which saw Temple Bar begin to thrive again.

A number of protests put an end to the bus company's planned depot and in 1991 the government set up Temple Bar Properties Ltd with the aim of redeveloping the area and attracting visitors. So, the Temple Bar area of today was born - a bohemian, vibrant hub for all to enjoy.

Now Temple Bar welcomes around four million tourists each year, but locals are not immune to its charms either and can often be found enjoying its famous nightlife. From live music to traditional open-air markets, the area really does have something for everyone.

Read more about the History of Temple Bar in our EBook. Available for Download Only €3.50

[www.ShackRestaurant.ie/products](http://www.ShackRestaurant.ie/products)



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## Flavours of Éire

“**Flavours of Éire - A History of Irish Cuisine**” takes the reader on a captivating journey through Ireland’s culinary evolution. Restaurateur, David Ellis, traces the vibrant tapestry of Irish food culture.

From ancient Gaelic feasts to today’s culinary renaissance, witness the fascinating transformation of Irish cuisine. Explore hearty stews, the rise of the potato, and the fusion of traditional recipes with global influences. David skilfully navigates the Irish culinary landscape, highlighting key moments, personalities, and recipes.

But this journey extends beyond the kitchen. “Flavours of Éire” explores culinary tourism, where Ireland’s allure attracts food enthusiasts worldwide. Whether you’re a history buff or a curious foodie, this book offers a blend of scholarship and storytelling.

Available to Purchase Below

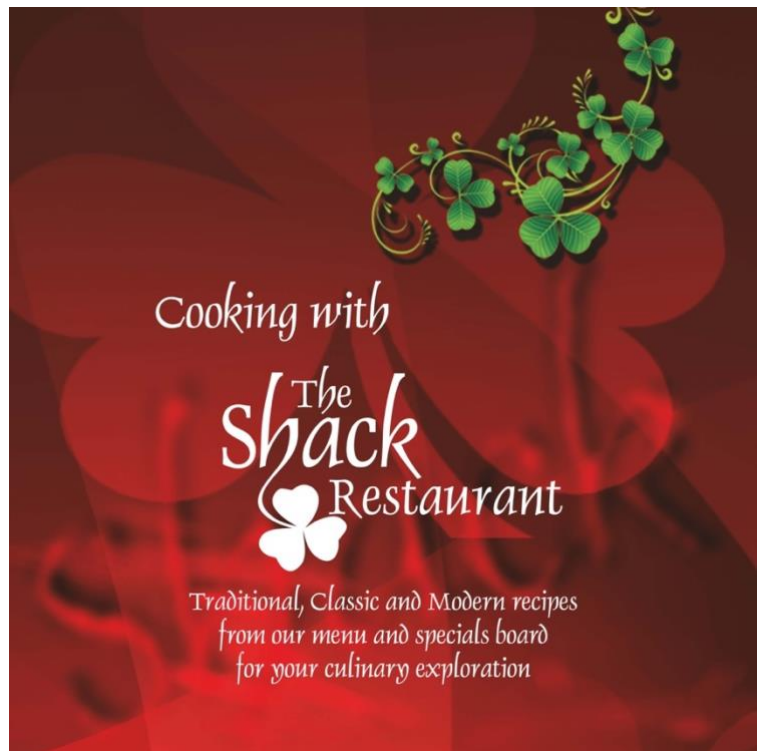
[EBook €4.95](#) – Soft Cover Book €12.00

## Cooking with The Shack Restaurant

A culinary journey with a twist! This book transports readers through the historic Temple Bar district of Dublin, from its past to the bustling present. Along the way, you’ll explore a brief History of Irish Food, gaining insights into the origins of our traditional dishes. Discover how The Shack team has reimagined old favourites while staying true to Irish heritage.

As the owner of The Shack Restaurant, I share my personal food voyage, spanning over 26 years of serving more than 2.5 million guests from around the world. It’s an honour and a privilege to present this collection of Traditional, Classic, and Modern Irish recipes from our menu

and specials board.



Available to Purchase Below

[EBook €14.95](#) - [Soft Cover Book €30.00](#)

# Day Menu

— Served Everyday —  
— From 12 Noon To 5 Pm —

**Cup Of Soup Of The Day ... €6.85**  
Ask The Server For Details.

**Seafood Chowder ... €10.50**  
Creamy Chowder Of Mixed Seafood, Carrots And Potatoes.

**Traditional Irish Breakfast ... €11.50**  
Eggs, Sausages, Bacon, Grilled Tomato, Black & White Pudding. Served With Hot Toast.

**Fish And Chips ... € 15.75**  
Chefs Choice Of The Day Fish Fillet. Coated In A Beer Batter And Golden Fried.  
Served With Home Cut Chips And Tartar Sauce.

**Pulled Pork Burger ... € 12.75**  
Slow Roasted Pork With A Hint Of Garlic And Ginger BBQ Sauce.  
Served In A Toasted Brea With Chunky Chips.

**Irish Bangers And Mash ... €10.50**  
Gourmet Pork Sausages.  
Served On A Bed Of Gravy. Colcannon With A Red Onion



# A La Carte Menu

— Served From 12 Noon To 11 Pm Daily —

## STARTERS

### **Dublin Seafood Chowder ... €10.50**

A Selection of Seafood and root vegetables cooked in a Creamy White Wine Stew.

### **Cup of Soup ... €6.85**

Big Hearty Cup of homemade soup. Ask the Server for Details.

### **Irish Cider Mussels ... ½ Kg. €8.75 or 1Kg. €17.85**

Mussels in their shells, poached in Irish Cider and finished with cream and fresh herbs.

### **Chicken Wings ... €8.95**

Deep-fried till crispy and tossed in our own Shack Sauces.  
Shack hot and spicy sauce or Home Made barbeque Sauce.

### **Shack Pate ... €9.45**

Homemade Chicken Liver and smoked Irish bacon Pate served with Cumberland sauce.

### **Oak Smoked Irish Salmon ... €11.75**

Irish Smoked Salmon served with pickled cucumber and red onion.

### **Prawns in HOT Oil .... € 11.75**

Prawns Cooked in Irish Rapeseed Oil, with Garlic & a hint of Chilli.  
Served with Home Made Brown Bread.

### **Crispy Calamari .... € 9.95**

Salted crispy Calamari,  
Garlic Mayonnaise.

Deep Fried and served with



## SALAD SELECTION

### **Shack Style Salad ... Starter ... €8.50**

Add Hot Chicken +€3.75 Add Hot Bacon +€1.65 Add Hot Prawns +€3.75  
Add Clonakilty Black Pudding +€2.70

### **Shack Style Salad ... Main Course ... €13.75**

Add Hot Chicken +€5.25 Add Hot Bacon +€3.20 Add Hot Prawns +€5.25  
Add Clonakilty Black Pudding +€4.20

A bowl of mixed leaves with Vine Tomatoes, Cubes of Dubliner Cheese, Red Onion, Roasted Peanuts, Walnuts, Hazel Nuts, Pine Nuts, and Sunflower Seeds, tossed with Shack Dressing.

## TRADITIONAL IRISH

A Selection of dishes that are part of our heritage and a Tradition in their own right.

### **Irish Stew ... €19.50**

A traditional Stew of Lamb, Carrots, Onions, and Potatoes.

### **Steak & Irish Stout Casserole ... € 19**

Tender beef cooked with carrots, parsnips, onion and mushroom in a rich O'Hara's Stout sauce.

### **Beef Ireland .... €19**

A Stew of Beef with Mixed Peppers, Onions, Dumplings, Garlic, Red Wine, and Grain Mustard.

### **Lamb Shank ... €22**

Slow Braised Lamb Shank on an Irish Cabbage and Red Wine Gravy Sauce bed.



## BURGERS

### **Shack Irish Burger ... € 18.25**

Two 4oz home-made Irish Brisket Beef with Dubliner Cheese and Bacon, Onions, Tomato and Lettuce, Served with Tomato Relish on a Toasted Bloor with Home Cut Chips.

### **Chicken Fillet Burger ... € 18.25**

Buttermilk Marinated 8oz Chicken Breast Butterflied, with Dubliner Cheese, Onions, Tomato and Lettuce, Shack Relish & Toasted Bloor. Served with Home Cut Chips.

## POULTRY

### **Chicken Shack ... €17.85**

Breast of Chicken with Fresh Tomato, Garlic, Button Mushroom, and Fresh Cream.

### **Irish Whiskey Chicken ... €17.85**

Breast of Chicken served with Irish Whiskey, Cream Sauce Garnished with Black Pudding.

### **Chicken Tagliatelle ... €17.85**

Diced Breast of Chicken, Smoked Bacon, Onion, and Mushrooms.  
Tossed with Fresh Tagliatelle and Tomato Sauce.

### **Chicken Connemara ... €17.85**

Breast of Chicken pan-fried with Irish Mist,  
Smoked Bacon, Button Mushrooms, and Fresh Cream.

## SEAFOOD

### **Fillet of Salmon ... €25.25**

Pan-fried centre Cut of Fresh Salmon  
cooked with an Irish Gin and Pink Peppercorn Cream Sauce.  
Add Prawns +5.00

### **Fish & Chips ... € 22.25**

Fillet of fresh Cod coated in Beer Batter and golden fried.  
Served with mushy Peas, Chips and Tartar Sauce.

### **Dublin Seafood Chowder ... €22.25**

A Selection of Seafood and root vegetables,  
cooked in thick creamy White Wine Stew.

## **BEEF**

All Beef on our menu is 100% Grass - Fed and Irish quality Assured.

### **10oz Fillet Steak ... €36.75**

Char-Grilled Fillet Steak Cooked to your Liking.  
Garnished with sautéed mushrooms and onions.

### **10oz Irish Rib Eye Steak ... €33.60**

Char-Grilled Rib Eye Steak Cooked to your Liking  
To accompany your Steak Select one Sauce:

Mixed Peppercorns & Brandy.  
Garlic Butter  
Irish Whiskey Sauce  
Shack Sauce – Garlic, Cream & Fresh Tomato

## **VEGETARIAN**

### **Fresh Pasta ... €17.85**

Forest Mushrooms, Onions, and Fresh Herbs tossed with  
Fresh Tagliatelle and Finished with Truffle Oil and Fresh Cream.

### **Irish Style Nachos ... €17.85**

Crispy Potatoes Topped with Tomato Salsa, Sour Cream, Jalapenos,  
Guacamole and Dubliner Cheese.

### **Traditional Potato Pancake ... €17.85**

Potato Pancakes Served with Char-Grilled Vegetables, Roast Garlic Red Pepper Essence.

## **SIDE SELECTION**

Per Portion €5.25

Roasted Root Vegetables – *Selection of Root Vegetables, Roasted.*  
Side Salad – *Mixed leaves with ribbons of Cucumber, Carrot, Vine Tomatoes,  
and Red Onion, Tossed with Shack Dressing.*  
Mashed Potatoes – *Creamy Mashed potatoes with Irish Butter*  
Broccoli – *Broccoli Tossed in Irish butter*  
Chunky Chips – *Hand Cut Chunky Chips and Deep Fried in Sunflower Oil*  
Buttered Cabbage – *Green Cabbage tossed with Irish Butter*  
Champ – *Creamy mashed potatoes with finely chopped scallions and Irish Butter*  
Platter of Home Made Brown Bread and Irish Butter €3.50



# Dessert Menu

Our Desserts Are All Homemade In Our Kitchen.

**€6.95**

## **Chocolate Biscuit Cake With Cherries.**

Chocolate Biscuit Cake Made From The Finest Irish Chocolate With Glazed Cherries, Sun-Ripened Sultanas, Biscuit And Cherries.

## **Chocolate Brownie.**

Soft-Centred Sponge Oozing With Warm Irish Chocolate.

## **Trinity Mess.**

“A Take On The Traditional Eton College Pavlova”.  
Crushed Meringue With Fresh Cream And Strawberries.  
Served In A Glass.

## **Hot Apple Pie.**

A Traditional Deep Dish Apple Pie With Home Made Custard.

## **Baileys Cheese Cake.**

Bourbon Biscuit Base, Topped With Whipped Creamed Cheese Cream,  
Laced With Bailey’s Irish Cream.

## **Ice Cream.**

Choose From Our Selection: Vanilla Pod, Brown Bread, Rum,  
and Raisin With Butterscotch Sauce.

## **Shack Cheese Plate.**

Selection Of Irish Cheese Brie, Dubliner Cheddar, Millions, Smoked Gubben  
and Cashel Blue, Served With Tomato Chutney And Irish Cream Crackers.

# Drinks Menu

## WINE

Glass / Bottle

### House Wine Selection

1. Las Lomas, Sauvignon Blanc. Chile. (White). ... €7.50 / €30.00  
Chile's cool coastal Leyda region, zesty and fresh, ideal for any meal particularly seafood
2. Las Lomas, Cabernet Sauvignon, Chile. (Red) ... €7.50 / €30.00  
Intense, deep dark red in colour is juicy and fresh featuring aromas of red fruits and spices
3. Salisbury, Chardonnay, Australia. (White) ... €7.50 / €30.00  
A fruit dominant on the palate, although crisp and fresh, has weight and texture
4. Salisbury, Shiraz, Australia. (Red) ... €7.50 / €30.00  
Rich and ripe, a classic Australian Shiraz. A beautiful structured wine with layers of complexity of fruits, spice and oak.

### Rosé House Selection

5. Bellefontaine Rose (Grenache) France ... €7.50 / €30.00  
Delightful French Rose, pale raspberry pink, with appealing soft berry aromas, fresh summer fruits and crisp finish

### Sparkling and Champagne Selection

6. Maschio, Prosecco Frizante. Italy. ... €30.00  
Light straw yellow in colour with a lively froth. On the nose white peach and orange blossoms.
7. Maschio, Prosecco Spikes, Italy (200ml) ... €12.00  
The bouquet is fresh, fruity & aromatic
8. Moët Brut Reserve NV. ... €85.00  
Quintessential Champagne

### Premium House White Wine Selection

9. Kapuka, Marlborough, New Zealand. ... €40.00  
Bright zingy fresh aromas of gooseberry, dried herb, citrus & tomato leaf, balanced with fresh citrus lime flavour

10. Via Nova , Pinot Grigio, Italy. ... €40.00  
Lemony on the nose, with a delicious balance in the mouth, this Pinot Grigio is very easy to drink dry white with medium alcohol and a gorgeous lingering finish.

11. La Madonne Picpoul de Pinet. France. ... €32.00  
A wine with a lovely crystal colour, great freshness and flavours of grapefruit, lime, peach and lemon, rich and generous with a fine acidity

12. Bellefontaine , Sauvignon Blanc, France. ... €32.00  
Classic Sauvignon Blanc, rich citrus character on the palate is livened up by zesty acidity

13. Fontanafreda Gavi di Gavi. Italy €50.00  
Ample nose, intense bouquet, floral notes, vanilla, lemon and apples.  
On the palate, dry, full-bodied, well-balanced and elegant.

14. Chateau de Sancerre. France €65.00  
Typical Sauvignon blanc nose with floral accents and smokey, flinty nuances. Complete balance of fruit with some fresh citrus.

### **Premium Red Wine Selection**

15. Navarro Correas Malbec, Argentina. ... €32.00  
Aromas and flavours of plums and violets, with a soft spicy notes of pepper. Fruity,  
Fresh and balanced

16. Borgo Montepulciano, Italy. ... €32.00  
On the nose there are the typical dried fruits and dark aromatic notes. The palette shows some evidence of age with the tannins and fruit silkily well integrated showing hints of cherry cola

17. Bellefontaine Merlot, France. ... €32.00  
One of France's favourite wines. Rich , vibrant, and aromatic fruit showing soft plum and jam flavour. Dry tannic bite giving it structure and length in the mouth

18. Vega del Rayo, Rioja, Spain. ... €40.00  
A modern, vibrant, unoaked Tempranillo from Rioja Alta. Winemaker A. Gonzalez has produced a wine with pure juicy red fruits, Fresh cherries and plums, with hint of black pepper and spice

19. Villa Belvedere Valpolicella Amarone. Italy €65.00  
Deep ruby colour, with garnet tints. The flavour is dry, warm and concentrated with an elegant spicy finish. Particularly robust and rich.

20. Chateneuf de Pape. France €70.00  
A broad, ripe, jammy nose, followed by a big, meaty wine with concentrate, chunky, spicy red fruits.

## BEERS

We support traditional and authentic IRISH Craft Beers.  
Brewed in Ireland by Irish-owned breweries

		330cl / 500cl
O'Hara's Draught Stout	Draught	€4.95 / €6.95
O'Hara's Irish Lager	Draught	€4.95 / €6.95
O'Hara's Irish Pale Ale	Draught	€4.95 / €6.95
O'Hara's Nitro Red	Draught	€4.95 / €6.95
51st State IPL	Bottle	€6.95
Falling Apple Cider	Bottle	€6.95
Estrella Galicia Non-Alcoholic	Bottle	€4.95
Guinness	Draught	€6.95

## IRISH COCKTAILS

Heart of Dublin ... €10.00  
Irish Whiskey, Ruby Port, Shaken with Ice, Garnished with Glazed Cherries

Berry Gin & Tonic ... €10.00  
Dingle Irish Gin with Tonic, Garnished with Mixed Berries

Classic Whiskey Ginger ... €10.00  
Irish Jameson, Stirred with Ginger Ale & Garnished with a Wedge of Lemon

Baby Guinness ... €7.00  
Baileys Irish Cream floating over Coffee Liqueur

Irish Eyes ... €10.00  
Jameson Irish Whiskey, Crème de Menthe, Fresh Cream, shaken over Ice and Garnished with Glaze Cherries.

## Irish Blessing's

We Irish people are traditionally a Heartfelt nation. We feel what is truth, we use our Hearts, not our heads to intuitively Love and Live. Enjoy our Blessings.

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*“May the Irish hills caress you.  
May her lakes and rivers bless you.  
May the luck of the Irish enfold you.  
May the blessings of Saint Patrick behold you”.*

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*“May the road rise up to meet you.  
May the wind be always at your back.  
May the sunshine warm upon your face and the rains fall softly upon your fields.  
Until we meet again, may God hold you closely in the palm of His hand”.*

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*“May peace and abundance bless your world.  
With a joy that long endures  
And may all life's passing seasons.  
bring out the best in you and yours”.*

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*“May you have Love that never ends, Lots of money, and lots of friends. Health be yours,  
whatever you do, And may God send many blessings to you!”*

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*“May peace and abundance bless your world With a joy that long endures And may all life's  
passing seasons bring out the best in you and yours”.*

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*“May your troubles be less and your blessings be more,  
and nothing but happiness come through your door”.*

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